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Housekeepers' Chats

Friday, Jan. 24, 1930.

NOT FOR PUBLICATION

Subject: "Points on Selecting a Washing Machine" Approved by Bureau of Home Economics, U. S. D. A.

Bulletins available: "Methods and Equipment for Home Laundering," and "Pork in Preferred Ways."

--ooOoo--

The other day I had a request from a housewife who wants a recipe for Breaded Pork Fillets. In the same mail was a letter asking for an Oatmeal Cooky recipe. Both these are included in today's menu; so you may be getting ready to write, while I give you a few points on buying a washing machine. I'll broadcast the menu and the recipes as soon as I have told you how to select a washing machine.

In the first place, select a machine of the size and shape that will fit your needs, and the place where it must be kept. If you have large washings, of course you will need a large machine. If you have only a limited space in which to store it, however, you may have to compromise.

Find out whether the machine is easily oiled, and how often it must be oiled. Choose a machine in which the grease from the gearing is not likely to find its way into a tubful of clothes. The noise of operation is also worth considering.

Be sure that the frame is strong and rigid. Adjustable legs, or three legs, instead of four, help in a laundry room where the floor is uneven. If the machine stands well above the floor, it is easier to clean under it.

Easy-rolling casters are helpful, especially if the machine must be moved around once a week. On the other hand, a method of fixing it firmly in place, so that it will not move around while being operated, is necessary, if the machine vibrates badly. This is often the case with washing machines run by motors, or engines.

Notice particularly the water outlet. If possible, get a machine with a built-in faucet, to which a hose can be attached. We have progressed from the days when we filled the washing machine by the bucketful, and emptied it by the same method.

The tubs must be considered. Although good tubs, made of cedar, give excellent service, metal tubs are less likely to warp, and become rough. Metal tubs are also perhaps more sanitary in the long run.

When you buy your machine, don't forget to examine the wringer. Get one with good quality, firm, rubber rollers, ball bearings, heavy springs, inclosed gears, and reversible action. When using the wringer, adjust the pressure to the kind and quantity of clothes being wrung. If there are two pressure screws, tighten them evenly, and at the same time. After using the wringer, loosen the pressure screws, and wash the rollers thoroughly. If the rollers are discolored, wipe them occasionally, with a cloth moistened with a few drops of kerosene. Be sure to wash off all traces of the kerosene, because it softens the rubber. Oil the gears, from time to time, with good machine oil. And--- this is important -- protect the wringer from dust by covering it with a cloth bag.

Since I've told you what kind of a machine to buy, perhaps I should tell you how to take care of it. Wash the correct amount of clothes in it, as specified by the manufacturer. Overloading is hard on the clothes, and on the machine. The water line is marked on most washers. Too much water causes excessive splashing, and in many cases cuts down the efficiency of the washer.

Cleanliness is of great importance. After using the machine, rinse it thoroughly with hot water, operate it for a short time, drain, and dry. When not in use, leave the drain faucet open, and prop the lid up an inch or two, to allow free circulation of air. If you have wooden tubs, of course you know it's best to fill them with cold water before using them again, to swell the wood, and so prevent leaks. Take out removable parts and dry them thoroughly. Dry the metal tubs, also, to prevent discoloration.

When you buy your washing machine, ask for the book of instructions furnished by the manufacturer. Follow the directions, and your machine will last longer, and give better service.

If you want more information about washing machines, send for the free laundry bulletin. This bulletin also contains suggestions for the arrangement of a home laundry, a logical time-saving method of doing an ordinary family washing, and a discussion of soaps, waters, starches, and other laundry supplies. It's well worth adding to your household textbook shelf.

You may write the menu now: Breaded Pork Fillets; Scalloped Tomatoes; Corn; Apple and Celery Salad; and Fruit with Oatmeal Cookies.

Here's how to prepare the Breaded Pork Fillets: (Read very slowly)

Cut two pork tenderloin strips crosswise to make six fillets $1\frac{1}{2}$ to 2 inches thick. Pound each fillet down to about one-half inch in thickness. Beat one egg with 1 tablespoon of water. Mix three-fourths cup of dry sifted bread crumbs with three-fourths teaspoon salt and a dash of pepper. Dip the fillets into the egg mixture, coat them with the bread crumbs, and let the coating dry for about 30 minutes. Brown the fillets lightly in 2 tablespoons of fat in a heavy skillet, pour off excess fat, cover the skillet closely, and continue to cook at moderate heat for 20 minutes, or until the meat is tender. Serve hot with a garnish of water-crêss and thin slices of lemon.

I don't believe I'll broadcast the Oatmeal Cooky recipe, because it is in the Radio Cookbook. On page 73, I think, along with Chocolate Drop Cookies, Orange Drop Cookies, and all the other cookies.

Let's repeat the menu: Bread Pork Fillets; Scalloped Tomatoes; Canned Corn; Apple and Celery Salad; and Fruit with Oatmeal Cookies.

Just a word, about the leaflet called "Pork in Preferred Ways." It has any number of good recipes, and if you like to try new ways of cooking meat, I wish you'd send for it. And while you are asking for "Pork in Preferred Ways," you might also include "Cooking Beef According to the Cut," "Lamb As You Like It," and "Reindeer Recipes." Yes, even "Reindeer Recipes" may prove useful to you some time. All of these meat leaflets are free.

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